

"Well," we all chorused, as Jerry paused.

"Well," said Jerry, "he wasn't. We caught the real thief. And I do say I take some credit for my acting, for his mother never has known to this day that I wasn't the prisoner her son had in charge, and she was awful glad I wasn't guilty. She told me so the day of the wedding. Oh, yes, of course I was to Gibbs' wedding. You see, that girl was worth while."

#### TODAY'S WAR RECIPE

(From Britain's Official Win-the-War Cook Book.)

Barley Broth. — Two tablespoons of pearly barley, one tablespoon of margarine, one teaspoon salt, pepper to taste, three pints of bone or vegetable stock, one dessertspoon flour, one egg. Melt the fat in saucepan, stir in the flour smoothly, add the barley, first soaked in cold water for five or six hours, and cook together over a moderate fire for a minute, stirring all the time. Add the stock (previously slightly warmed) by degrees, still stirring, and bring gradually to the boil. Simmer for fifty minutes, then add seasoning to taste. Beat up the egg, put it into a warmed tureen, pour in the soup and stir well.

Cut a loaf only as each slice is asked for.

#### A MATHEMATICIAN

"Daddy," said Bobby, who was eating an apple, "what would be worse than finding a worm in this apple?"

"I don't know, son, unless it would be worse to find two worms."

"No," said Bobby. "It would be worse to find half a worm." — Everybody's.

#### HE'S SADDEST PATRIOT — FAT BARS WAY TO NAVY

Harold Butler of North Bend, Wash., is today probably the saddest patriot in the country.

Two hundred pounds of fat stand

uncompromisingly between Harold and his heart's desire, which is to join some branch of Uncle Sam's active war service.

When Harold went to the Seattle naval recruiting office recently he weighed 417 pounds, just 217 in ex-



cess of Sec'y Daniels' heavyweight sailor specifications. And it's going to take some time and strenuous training to get rid of that annoying embonpoint.

That's why Harold, otherwise in the pink of perfection, is so melancholy.